

# TATE EVENTS

## AND CORPORATE MEMBERSHIP

### Dinner at Tate Modern

Creating unforgettable moments in stunning event spaces, Tate Events deliver a wide variety of events, from private fine dining and exquisite drinks receptions, film premiers and fashion shows to large scale conferences and meetings.

Our talented kitchen team are committed to sustainable, locally sourced ingredients, with their finger on the pulse of British food trends. Our dynamic planning team and experienced service staff will work with you to create an exceptional event.

[Private.events@tate.org.uk](mailto:Private.events@tate.org.uk)

0207 887 8689

Join the conversation

@tateeats



OUR SPACE YOUR CANVAS



# OUR COMMITMENT

## SUSTAINABILITY

Sustainability is at the very heart of all we do. We work to bring you exceptional experiences, keeping the planet in mind, from our food to our drink and beyond. Our teams do this in several ways, from our chefs creating seasonal menus with local and sustainable suppliers, to our menus offering a variety of vegan, vegetarian and vegetable-led dishes. We also ensure minimal food waste occurs (77% of all our waste is recycled) and are proud to have made investments to replace single-use alternatives.

## ARTS & CULTURE

Tate is a global brand with an international reputation for innovation and excellence. We are one of the world's most successful visual and influential arts galleries. We welcome millions of visitors each year, with an incredible reach spanning individuals and corporate businesses. By hosting your event at Tate you are contributing to future generations access to art.

## DIVERSITY & INCLUSION

Tate aims to serve as artistically adventurous and culturally inclusive global art museums. Our people are central to this purpose. We want our workforce to be more representative of all sections of society at all levels in the organisation. We publish yearly Workforce Diversity Profiles so we're able to track change and target action to achieve this goal.



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# WHAT'S INCLUDED

## VENUE HIRE

Inclusive of event space, dedicated Event Planner, Tate security and venue cleaning.

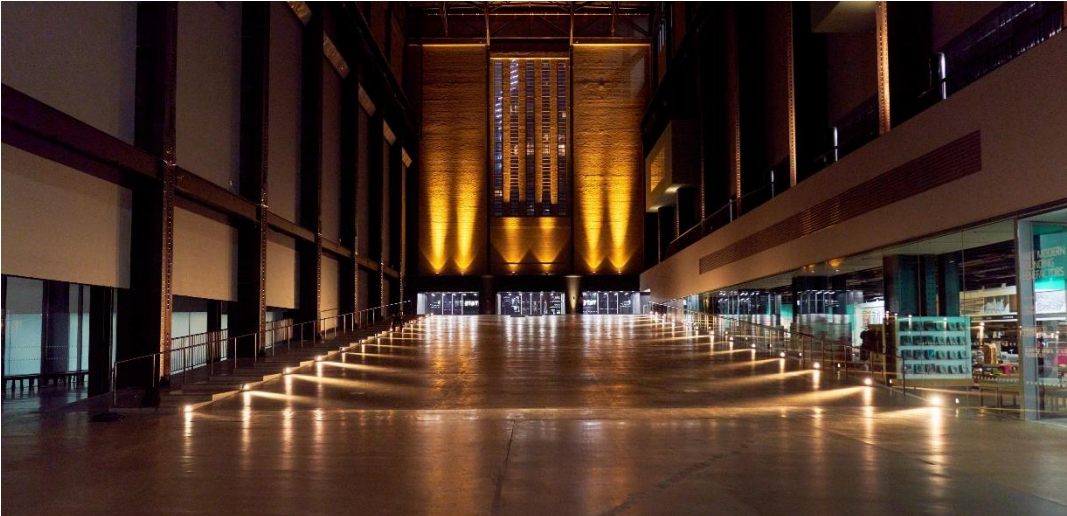
## TATE MODERN, NATALIE BELL

East Room	£7,000
East Room – under 30 guests	£5,000
The Restaurant	£9,000
Level 5 Members Bar	£5,000
Level 2, 3 & 4 Concourses (with private view)	11,000
Starr Cinema & Foyer	£6,600
Turbine Hall & Bridge	Price on request

## TATE MODERN, BLAVATNIK

Level 9 Restaurant	£9,000
South Room	£9,000
Level 2 & 4 Concourses (with private view)	£11,000
Tanks Foyer	£15,000
The Tanks	Price on request

*All prices are excluding VAT.*



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# WHAT'S INCLUDED

3 canapés per person on arrival, three course seated dinner with tea, coffee and petit four

A glass of prosecco on arrival, three glasses of wine, beers on request, soft drinks and water

Event Manager and experienced staff to serve your guests

Event furniture, equipment and linen

Number of guests	Per person
40 - 60	£220
60 – 80	£200
80 – 100	£195
100 – 150	£180
150 – 200	£175
200 +	Price on request

We can cater for events of all varying sizes from an intimate dinner for 2 up to a reception for 1,200, however, minimum costs do apply. For guest numbers under 40 we will provide a price upon request.

These prices are indicative costs, final costs will be determined by your timings, the choice of food and drinks and your exact event requirements. All prices are excluding VAT.





# SUGGESTED TIMINGS

The below outlines the proposed timings for the event, all timings are subject to gallery hours and guidelines.

18.00	Gallery closes, suppliers' access to space for set up
18.55	All suppliers ready for doors open
19.00	Doors open, guests begin to arrive
19.00	Drinks and canapés served
19.45	Guests called to dinner
20.00	Dinner service to commence
22.30	End of event, guests begin to depart
23.00	Gallery clear





# FOOD

Gastronomy is what we do, we cook delicious food informed by our dynamic, creative gallery environment. We have relationships with some of the UK's finest suppliers, and Our Head Chef, Spencer Ralph and the team create bespoke, seasonal and sustainable menus, based on our program.

## SAMPLE MENU

### CANAPÉ RECEPTION

Quail scotch egg, summer truffle mayonnaise

Cherry cured trout, Portwood farm asparagus, charcoal biscuit

Summer pea pod, apricot & raisin coronation sauce, shoots

### STARTER

London stracciatella, charred globe artichokes, heritage radish, chive oil

### MAIN

Poached Chalk Stream trout, orange butter braised chicory, watercress mash, new season carrot

### DESSERT

Dorset blueberry mousse, elderflower biscuit, fresh blueberries

Tate roasted coffee & Jing tea with Chef's selection of petit four

### GARNISH

Allowance for fresh fruit or herbs for drinks garnish.

### OUTMESS

Food and beverage provided for both staff throughout your event. Please inform your Event Planner if you wish to provide this for crew on the event day.

## SAMPLE MENU

### CANAPÉ RECEPTION

Dorset air-dried bresaola, pickled bramble jam, Shropshire blue, crispy ficelle

Beetroot-cured seabass, tahini shortbread, beetroot molasses

Poached quail egg, toasted bagel, kale, sauce Maltaise

### STARTER

Lancashire celeriac panna cotta, black truffle dressing, thyme soil, heritage radish, vegetable top salad

### MAIN

Hereford fillet of beef, Lancashire celeriac and pulled beef pierogi, Swiss chard, turnip rosti, bone marrow jus

### DESSERT

Forge Farm raw honey mousse with a baked Bramley apple centre, Bara Brith crumb, Earl Grey gel

Tate roasted coffee & Jing tea with Chef's selection of petit four

### GARNISH

Allowance for fresh fruit or herbs for drinks garnish.

### OUTMESS

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# BEVERAGE

Our cellars offer a unique selection of aged wine, from French classics to New World heroes. We work with many of the best breweries in the UK to create bespoke, artist-inspired beers exclusive to Tate. Our gin, distilled by Sacred, is now in its eighth year of production and our elderflower soda is made with Square Root. In our roastery, Coffee by Tate, we source and roast sustainable, ethical coffees grown by producers from South America.

SPARKLING	Glass per guest	Per bottle
Prosecco Brut NV (organic), La Jara, Veneto, Italy	1	£26.00
WHITE WINE		
2021 Organic Field Blend, Te Quiero, La Mancha, Spain	1.5	£19.00
RED WINE		
2020 Rosso Organico, Fabrizio Vella, Sicily	1.5	£21.00
CRAFT BEER		
Harbour Helles Lager	On request	£3.50
Toast Pale Ale, abv 5%	On request	£4.60
Toast Session IPA, abv 4.5%	On request	£4.60
SOFT DRINKS		
Seasonal sparkling presse	0.5	£8.60
WATER		
Kingsdown Still and Sparkling Water 750ml	2	£2.75





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Thank you, thank you, thank you for all that you did to make the GQ Men of the Year Awards possible. I hope you know how much I value and very much appreciate all that you do for us - I know you all go that extra miles and for that I am incredibly grateful. The food, the service, the venue was flawless and it felt so good to be hosting a proper live event again. Please can you pass my thanks on to everyone involved, it was a perfect night.

*Turbine Hall & Bridge, GQ Men of the Year Awards*

It was our absolutely pleasure to host at Tate Modern – as you know, we're in love with the venue, it really is the most spectacular and backdrop to our event, and so many of our guests were absolutely awestruck by it. It's the dream. Your team have been so supportive, so flexible and so calming (when I'm coming at you with teeny, little things that simply must be discussed). Thank you for all your help over the months leading up to Monday Very best wishes and thanks on behalf of me all my team – and yes, please, to working together again – we'd love to make a return to Tate Modern, that's an absolute affirmative.

*Turbine Hall & Bridge, The 'It List' Hair Dressing Awards*

We had a fantastic evening, thank you so much for your help in organising and planning the event. The staff were very helpful throughout. Thanks again for everything and I hope we get a chance to visit again soon.

*Level 10 Reception, Skidmore, Owings & Merrill*

Thank you so much for all your patience and expertise in helping us execute our event last night. Please extend our thanks and appreciation to all your wonderful staff. All the comments we heard as guests left were ecstatic. Everyone had a fabulous time and commented on the beautiful venue and quality of the food. You made Dartmouth look great. Thank you seems insufficient, but anyway – thank you!

*Gallery 9, Dartmouth University*



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